

Blended with Chetoui « Sheylus »



Product identification

Name	Blended With Chetoui
Description	<p>Blended with Chetoui is obtained through a physical, sustainable and eco- efficient process.</p> <p>Chetoui extra virgin olive oil, which is present in “Blended with Chetoui” and known for its high polyphenol content, provides richness in antioxidant content to the product.</p>
Ingredients	Pomace olive oil, obtained through physical process, with extra virgin olive oil Chetoui.

Fabrication process

Blended with Chetoui is 100% natural and is obtained through physical means, which preserves the antioxidants naturally present in the oil and thus guarantees its stability against oxidation.

Organoleptic and sensory description

Blended with Chetoui is characterized by a green color with odor and taste of freshly picked olives, characteristic of the Chetoui variety, which has a fruity flavor with intense aromas of green almonds.

Analytical characteristics

Nutritional values	
Calories	900 Kcal
Lipids	100 gr
Saturated fatty acids	15 gr
Monounsaturated fatty acids	75 gr
Polyunsaturated fatty acids	10 gr
Proteins	0 gr
Carbohydrates	0 gr
Fibers	0 gr

Instructions for use

Store away from heat and light.

Microbiological characteristics

The product is free from pathogen germs and mycotoxin.

Blended with Chetoui is ideal for:

Cooking, salads and frying since it's resistant to high temperature.

Physico-chemical characteristics	
Free acidity (% m/m expressed as oleic acid)	≤ 1,00
Peroxide index (in milliequivalents oxygen peroxides per Kg of oil)	≤ 15,0
Absorbency in ultra-violet 270 nm	≤ 1,70
Delta K	≤ 0,18
Moisture content and volatiles % m/m	≤ 0,1
Insoluble impurity content (%)	≤ 0,05
Metal traces mg/kg	
Iron	≤ 3,0
Copper	≤ 0,1

Fatty acid profile (gr/100gr of lipids)	
Myristic acid C14:0	≤ 0,03
Palmitic acid C16:0	7,5-20,00
Heptadecanoic acid C17:0	≤ 0,40
Heptadecenoic acid C17:1	≤ 0,60
Stearic acid C18:0	0,5-5,00
Oleic acid C18:1	55,00-83,00
Linoleic acid C18:2	2,5-21,00
Arachidic acid C20:0	≤ 0,60
Linolenic acid C18:3	≤ 1,00
Gadoleic acid C20:1	≤ 0,50
Trans fatty acid content (%)	
C18:1T	≤ 0,40
C18:2T + C18:3T	≤ 0,35

Conditioning

The product comes in these formats.



Contenance	1 L	5 L	3 L
Type	Polyethylene	Polyethylene	Metallic Gallon
Number of bottles/cardboard	10	4	4
Number of cardboard/pallet	100	50	90

Certifications

